

# Verandah Grill has tasty new offerings

By **Ryan Wehmeyer** | *Staff Writer*

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The Partridge Inn's **Verandah Grill**, 2110 Walton Way, now offers several new appetizers and entrees.

New appetizers include fried green tomatoes with spinach, pecans and goat cheese (\$6.95), lobster timbale in lemon-dijon dressing wrapped in tomato with dried cranberry vinaigrette (\$12.95), braised rabbit ravioli in beet pasta with vin blanc and leek-mushroom ragout (\$8.95) and lemongrass skewered quail on herb risotto with red wine sauce (\$9.95).

New entrees include seared Chilean sea bass in cioppino broth with balsamic roasted tomato (\$25.95), pan-seared pork tenderloin on fiery green chili grits with spiced apple slaw and apple jam (\$20.95), seared venison medallions served on butter bean and country ham ragout with collard and tasso raviolis (\$22.95), and blackened jumbo shrimp and scallops on creamy goat cheese grits with baby shrimp and spinach (\$24.95).

The restaurant is open from 6 a.m. to 10 p.m. Sunday-Thursday and 6 a.m. to 11 p.m. Friday and Saturday.

Brunch is served from 11 a.m. to 2 p.m. Sundays, and the restaurant's bar is open daily, with happy hour from 5-6:30 p.m. Monday-Thursday.

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